

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	<u>0</u>	<u>7 / 31 / 2018</u>		<u>IP&E SHELL FOODY'S (MICRO MARK)</u>	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	<u>2:15 PM</u>	<u>5:10 PM</u>	<u>IP&E HOLDINGS, LLC</u>	
Investigation			<u>A</u>	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				<u>180002279</u>		<u>LOT 5049-2-R5 #1355 ROUTE 1</u>	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
<u>RETAIL</u>				<u>3</u>	<u>979-1133</u>	<u>0</u>	<u>2</u>
				No. of Repeat Risk Factor/Intervention Violations <u>NA</u>			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	<input checked="" type="checkbox"/>	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	<input checked="" type="checkbox"/>	OUT	Management awareness; policy present			6
3	<input checked="" type="checkbox"/>	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	<input checked="" type="checkbox"/>	OUT	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	<input checked="" type="checkbox"/>	OUT	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands						
6	<input checked="" type="checkbox"/>	OUT	Hands clean and properly washed			6
7	<input checked="" type="checkbox"/>	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	<input checked="" type="checkbox"/>	OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source						
9	<input checked="" type="checkbox"/>	OUT	Food obtained from approved source			6
10	<input checked="" type="checkbox"/>	OUT	Food received at proper temperature			6
11	<input checked="" type="checkbox"/>	OUT	Food in good condition, safe, and unadulterated			6
12	<input checked="" type="checkbox"/>	OUT	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination						
13	<input checked="" type="checkbox"/>	OUT	Food separated and protected			6
14	<input checked="" type="checkbox"/>	OUT	Food contact surfaces: cleaned & sanitized			6
15	<input checked="" type="checkbox"/>	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)						
16	<input checked="" type="checkbox"/>	OUT	Proper cooking time and temperatures			6
17	<input checked="" type="checkbox"/>	OUT	Proper reheating procedures for hot holding			6
18	<input checked="" type="checkbox"/>	OUT	Proper cooling time and temperatures			6
19	<input checked="" type="checkbox"/>	OUT	Proper hot holding temperatures			6
20	<input checked="" type="checkbox"/>	OUT	Proper cold holding temperatures			6
21	<input checked="" type="checkbox"/>	OUT	Proper date marking and disposition			6
Consumer Advisory						
22	<input checked="" type="checkbox"/>	OUT	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations						
23	<input checked="" type="checkbox"/>	OUT	Pasteurized foods used, prohibited foods not offered			6
Chemical						
24	<input checked="" type="checkbox"/>	OUT	Food additives: approved and properly used			6
25	<input checked="" type="checkbox"/>	OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures						
26	<input checked="" type="checkbox"/>	OUT	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box; if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and Ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35			Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						
Person in Charge (Print and Sign)				Date:		
<u>LUCILLE PABROA</u>				<u>JULY 31, 2018</u>		
DEH Inspector (Print and Sign)				Follow-up (Circle one):		
<u>D MITCHELL EPHOR</u>				YES NO <u>NA</u>		
				Follow-up Date		
				<u>NA</u>		

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ESTABLISHMENT NAME IP & E SHELL FOODY'S (MICRO MALU)		LOCATION (Address) LOT 5099-2-R5 #1355 ROUTE 1 N. MARINE CORPS UPPER TUMON, GUAM	
INSPECTION DATE 7/31/2018	SANITARY PERMIT NO. 180002279	PERMIT HOLDER IP & E HOLDINGS LLC	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (°F)	Item/Location	Temperature (°F)
EGG SANDWICH / COLD HOLDING	48/46.5/45	CHEESY JALAPENO CHICKEN / HOT HOLDING	150.5
CHICKEN CAESAR SALAD / COLD HOLDING	51.5	JALAPENO & CHEDDAR SAUSAGE / HOT HOLDING	153.5
GLUTEN-FREE BEAST SANDWICH / COLD HOLDING	47.5	ARROZ CALDO / HOT HOLDING	162
CHEDDED CHEESE / COLD HOLDING	55.5	CHILI / HOT HOLDING	180.5
KIMCHI / COLD HOLDING	50		
BOILED EGG / COLD HOLDING	44.5		
CHIMICHANGA / COLD HOLDING	48		
WINE-INFUSED SACAME / COLD HOLDING	53/50.8		
PROVOLONE CHEESE & ITALIAN DRY SACAMI COLD HOLDING	44.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED ON THIS DAY BASED ON COMPLAINT #18-029A REGARDING LONGANIZA THAT IS SLIMEY AND FOOD IN THE ^{CIT.} HELD IN THE WARMER BUT IT IS NOT WARM. NO EVIDENCE TO SUPPORT THE COMPLAINT WAS OBSERVED DURING THE TIME OF INSPECTION.	
	PREVIOUS INSPECTION WAS CONDUCTED ON 9/14/2017 (O/A).	
	THE FOLLOWING VIOLATIONS WERE OBSERVED:	
20	MULTIPLE POTENTIALLY HAZARDOUS FOODS (PHF) / TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS DID NOT MEET INTERNAL TEMPERATURE REQUIREMENT FOR COLD HOLDING SUCH AS KIMCHI 50°F, EGG SANDWICH 48°F, AND SHREDDED CHEESE 55.5°F.	CORRECTED ON SPOT
	PHF / TCS FOOD SHALL BE KEPT AT AN INTERNAL TEMPERATURE OF 41°F OR BELOW FOR COLD HOLDING TO PREVENT / LIMIT PATHOGEN GROWTH.	
	ALL PHF / TCS FOOD ITEMS NOT MEETING THE PROPER TEMPERATURE REQUIREMENT WERE DISCARDED.	
	PHOTOS WERE TAKEN	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) WILLIE PABROA	Date: July 31, 2018
DEH Inspector (Print and Sign) D. MITCHELL EPHOTE	Date: 7/31/2018

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LOCATION (Address) LOT 5049-2-R5 #1355 ROUTE 1
N. MARINE CORPS UPPER TUMON, GUAM

IP & E SHELL FOODY'S (MICRO MALL)

INSPECTION DATE
7 / 31 / 2018

SANITARY PERMIT NO.

180002279

PERMIT HOLDER

JP & E HARDINGS LLC

ITEM NO.

**CORRECT
BY DATE**

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

DISCUSSED INSPECTION REPORT WITH PERSON IN CHARGE.

REMOVED = A" PLACARD NO: D3D27

ISSUED - A" PLACARD NO: 03064

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

LUCILLE PABROA

Date: July 31, 2018

DEH Inspector (Print and Sign)

D. MITCHELL

ΕΡΗΘΗ

CTAKASE EPNO

Date: 7/31/2018